

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

garden purslane, local chili & 'Coco Bluff' coconut remoulade, cherry tomato, Dave Rockett's pickled okra, charred lemon

Chicken Liver Pate | 13

vanilla & garden sage ghee, local coco plum & ginger chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & sweet sop jam

Cayman Mango & Starfruit Ceviche | 12

red onion, 'Coco Bluff' coconut, papaya, seasoning pepper, cilantro, lime, crispy green papaya

Captain James' Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

SOUPS & SALADS

Roasted Summer Corn & Leek Soup | 9

charred scallion crema, crispy callaloo, pickled seasoning peppers

Cayman Mango Salad | 16

field greens, feta cheese, grilled red onion, jujube plum, shaved radish, seasoned pepper, spicy green onion dressing

'Coco Bluff' Green Papaya Salad | 15

garden chinese & green cabbage, green bean, cucumber, carrots, 'Coco Bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

Yellow Heart Roasted Breadfruit Salad | 13

field greens, slow-roasted beets, starfruit, garden fennel, orange, charred 'Coco Bluff' coconut, citrus-scotch bonnet vinaigrette

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Local Butternut Squash Risotto | 28

local oyster mushrooms, toasted pumpkin seeds, salsa macha, garden purslane, parmesan

Captain James' Blackfin Tuna Poke Bowl | 35

japanese rice, avocado, 'coco bluff' coconut kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Captain Helena's Triggerfish Schnitzel | 37

roasted yellow heart breadfruit salad, garden purslane, green papaya & starfruit slaw, brasserie hot sauce, charred lemon

Grilled Blue House Salmon | 37

crushed yellow yam, scallions, charred okra, spicy greens, starfruit & seasoning pepper salmoriglio

Beef Birria Sandwich | 27

pullman bread, cheddar cheese, pickled seasoning peppers, birria consommé, curly fries

Roasted Duck Breast | 40

carrot puree, garden cabbage, pickled Java apple & radish salad smoked scotch bonnet & sugar cane bordelaise

Steak Frites | 38

'Chateau Chooks' poached egg, garden purslane, fermented callaloo chimichurri, house-made pepper jelly, hand-cut fries



TUESDAY 24 JUNE

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Roasted Summer Corn & Leek Soup

charred scallion crema, crispy callaloo, pickled seasoning peppers

OR

Cayman Mango & Starfruit Ceviche

red onion, 'Coco Bluff' coconut, papaya, seasoning pepper, cilantro, lime, crispy green papaya

Entrees

Shrimp Pasta

spaghetti, shrimp, cherry tomatoes, basil, parmesan

OR

Local Butternut Squash Risotto

local oyster mushrooms, toasted pumpkin seeds, salsa macha, garden purslane, parmesan

Dessert

House-made Sorbets Trio

'Coco Bluff' coconut, black sapote – chocolate, Cayman mango

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II', and bringing it straight to our kitchen, to then serve at your table.

Our Brasserie Bees apiary has 50 hives producing honey, coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics

A 5% **eco-packaging fee** supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers. Let's protect our planet together!